

# Yang Jiao

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7970624/publications.pdf>

Version: 2024-02-01

10  
papers

180  
citations

1478505

6  
h-index

1474206

9  
g-index

10  
all docs

10  
docs citations

10  
times ranked

299  
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessment of phenolic contributors to antioxidant activity of new kiwifruit cultivars using cyclic voltammetry combined with HPLC. Food Chemistry, 2018, 268, 77-85.	8.2	45
2	UPLC-QqQ-MS/MS-based phenolic quantification and antioxidant activity assessment for thinned young kiwifruits. Food Chemistry, 2019, 281, 97-105.	8.2	43
3	Polyphenols from thinned young kiwifruit as natural antioxidant: Protective effects on beef oxidation, physicochemical and sensory properties during storage. Food Control, 2020, 108, 106870.	5.5	40
4	Systematic evaluation of nutritional and safety characteristics of Hengshan goat leg meat affected by multiple thermal processing methods. Journal of Food Science, 2020, 85, 1344-1352.	3.1	18
5	The effects of various Chinese processing methods on the nutritional and safety properties of four kinds of meats. Innovative Food Science and Emerging Technologies, 2021, 70, 102674.	5.6	13
6	Molecular characterization, expression pattern, polymorphism and association analysis of bovine ADAMTSL3 gene. Molecular Biology Reports, 2012, 39, 1551-1560.	2.3	12
7	DNA-based qualitative and quantitative identification of bovine whey powder in goat dairy products. Journal of Dairy Science, 2022, 105, 4749-4759.	3.4	5
8	Insights from proteome to phosphorylated proteome: deciphering different regulatory mechanisms in goat muscles with high and low meat quality. International Journal of Food Science and Technology, 2022, 57, 3532-3543.	2.7	3
9	MALDI-TOF-MS-based high throughput genotyping of mutations associated with body measurement traits in cattle. Mammalian Genome, 2020, 31, 228-239.	2.2	1
10	Changes in transcriptome of goat muscle during frozen, ice temperature and chilled storage within 7 days. International Journal of Food Science and Technology, 2022, 57, 3078-3088.	2.7	0